



36d Shad Thames Butler's Wharf London SE1 2YE  
TELEPHONE 020 7940 1833  
<http://www.lepontdelatour.co.uk/private-dining-and-events/>

## Events at Le Pont de la Tour Perfect for every occasion

Event Space	Seated	Standing
Private Dining Room	20	35
Semi Private Wine Cellar	24	35
Main Restaurant (Bar & Grill remains open)	110	300
Full Exclusive Hire	160	400
Bar & Grill Terrace	30	60
Restaurant Terrace	70	100

Welcome to Le Pont de la Tour, one of the most famous restaurants in London. Le Pont de la Tour has the elegance and authority of a stateroom and is complemented by outstanding modern French food and the very highest standards of service.

### Private Dining Room



The Private Dining room lies at the far end of the main restaurant accessed via the Wine Cellar; a wall of glass divides the two spaces with an impressive display of wines from around the world, therefore viewing of this unique space is highly recommended.



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THIS EXCLUSIVE PRIVATE DINING ROOM CAN SEAT A MAXIMUM OF 20 GUESTS FOR LUNCH OR DINNER, 7 DAYS A WEEK. THE ROOM IS FITTED WITH AIR CONDITIONING AND AN OPTIONAL LAPTOP COMPATIBLE WIDE SCREEN PLASMA SCREEN.

### **Semi Private Table in the Wine Cellar**



THE SEMI PRIVATE WINE CELLAR IS THE PERFECT VENUE FOR SOMEONE LOOKING FOR SOMETHING OUT OF THE ORDINARY. TWO LARGE RUSTIC WOODEN TABLES ARE PLACED IN THE WINE CELLAR, SEATING UP TO TWENTY TWO GUESTS. SURROUNDED BY WINE RACKS OF THE FINEST BOTTLES OF WINE, YOU CAN ENJOY BOTH THE BUZZ OF THE MAIN RESTAURANT AND THE EXCLUSIVITY OF THIS SEMI-PRIVATE DINING ROOM.

THE WINE CELLAR IS SITUATED BETWEEN THE RESTAURANT AND IS USED AS ACCESS TO THE PRIVATE DINING ROOM. WE ARE ABLE TO ACCOMMODATE PARTIES OF UP TO 14 GUESTS ON ONE TABLE OR UP TO 24 OVER THE TWO TABLES IN THIS SPACE FOR DINNER FROM 8.30PM ONWARDS. PLEASE BE AWARE THE TABLES MAY NOT BE BROUGHT TOGETHER, AS THERE IS A STEP BETWEEN THE TABLES. THEREFORE, VIEWING OF THIS UNIQUE SPACE IS HIGHLY RECOMMENDED.

SHOULD YOU HAVE ANY QUERIES OR WOULD LIKE TO DISCUSS YOUR FUNCTION IN MORE DETAIL, PLEASE DO NOT HESITATE TO CONTACT :

JUSTINE O'CONNELL ON +44 (0)20 7940 1850 OR BY EMAIL AT [JUSTINEOC@danddlondon.com](mailto:JUSTINEOC@danddlondon.com)



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## Full Exclusive Hire

STRETCHING 150 FEET ALONG THE THAMES RIVERSIDE, LE PONT DE LA TOUR IS AN IDEAL VENUE FOR LARGER EVENTS SUCH AS WEDDINGS, BAR MITZVAHS, CLIENT PARTIES, AND PRODUCT LAUNCHES. AVAILABLE FOR EXCLUSIVE HIRE, THE RESTAURANT CAN ACCOMMODATE UP TO 400 GUESTS STANDING AND 160 SEATED. IT COMPRISES A RESTAURANT AND BAR AND GRILL, BOTH WITH TERRACES; A PRIVATE ROOM, AND A WINE CELLAR. ENJOY PRE DINNER DRINKS ON THE TERRACE OVER LOOKING TOWER BRIDGE, A SIT DOWN DINNER OF HEAD CHEF LEE BENNETT'S EXQUISITE FRENCH CUISINE IN THE MAIN RESTAURANT, AND DANCING IN THE BAR & GRILL. WINE TASTINGS ARE ALSO AVAILABLE IN THE WINE CELLAR WITH OUR AWARD WINNING SOMMELIER, NICOLAS CLERC FOR AFTER DINNER ENTERTAINMENT.



Should you have any queries or would like to discuss your function in more detail, please do not hesitate to contact : JENNIFER SCHMITTLIN ON 0207 940 1833 OR BY EMAIL AT [jennifers@danddlondon.com](mailto:jennifers@danddlondon.com)



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## Menu Selection

### Menu A

SALAD OF ARTICHOKE, WILD MUSHROOM, POACHED EGG  
CLASSIC CRAYFISH COCKTAIL  
POTATO AND CEP SOUP WITH CROUTONS

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ROAST CORNISH COD, A LA BORDELAISE, PARSLEY POMME PURÉE, RED WINE SAUCE  
BRAISED PORK BELLY A LA NORMANDE, CARAMELISED APPLE AND AGEN PRUNE  
CASSOLET OF GAME « EN FEUILLETÉE », SHALLOT, JUNIPER AND MADEIRA, POMMES PUREE

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VANILLA CRÈME BRÛLÉE  
AUTUMN BERRY AND BRAMBLE TRIFLE  
LEMON TART, RASPBERRY COULIS

**£35.00 per person lunch**

**£45.00 per person dinner**

### Menu B

LOBSTER BISQUE, FENNEL AND DILL  
OAK SMOKED SALMON, POTATO & CHIVE SALAD, CAPER BERRIES  
SMOKED DUCK, PICKLED WILD MUSHROOMS, HERB LEAF SALAD

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FILLET OF LOCH DUART SALMON, SPINACH, LOBSTER VELOUTÉ  
AGED BUTCHER'S STEAK, POMMES FRITES, SAUCE BÉARNAISE  
GRILLED 12OZ LEMON SOLE ON THE BONE, CAPERS, BEURRE NOISETTE

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VALRHONA DARK CHOCOLATE TART, POURING CREAM  
VANILLA PANNACOTTA, SPICED PINEAPPLE, COCONUT TUILLE  
GRIOTTINE CRÈME BRÛLÉE, PISTACHIO & ALMOND TUILLE

**£40.00 per person lunch**

**£49.50 per person dinner**

### Menu C

FOIE GRAS AND CONFIT DUCK TERRINE, QUINCE CHUTNEY, SOUR DOUGH TOAST  
SOLE AND SCALLOP MOUSSELINE, CHIVE BEURRE BLANC  
GLOBE ARTICHOKE HEART, WILD MUSHROOM DUXELLE, FREE RANGE EGG, SAUCE HOLLANDAISE

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TENDERLOIN OF BERKSHIRE PORK, A LA NORMANDE, CARAMELISED APPLE AND AGEN PRUNE  
SEARED STONE BASS, RAGOUT OF HARICOT BLANC, CHILLI AND SAMPHIRE  
AGED BEEF FILLET, POMMES DAUPHINOISE, WILTED SPINACH, RED WINE JUS

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GATEAU OPERA  
PEAR TART TATIN, CRÈME FRAÎCHE  
LEMON TART, RASPBERRY SORBET

**£45.00 per person lunch**

**£55.00 per person dinner**



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## Tasting Menu

Executive head chef Lee Bennett has devised a tasting menu to reflect the very best seasonal produce available and gives guests the ultimate dining experience from his exquisite menu.

Our Head Sommelier Nicolas Clerc has paired some fabulous wines from our extensive Cellar which is an optional extra package designed to make your dining experience that little bit more special with half a glass of wine to match each course.

Lobster bisque & crab cocktail  
*Adoro Sauvignon blanc, South Africa 2008*

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Foie gras & confit duck terrine, pickled baby onions  
*Riesing Kabinett, August Kessler, Rheingau 2009*

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Seared red mullet, courgette farcie, aubergine puree  
*Blaufrankisch, Kirnbauer, Austria, 2009*

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Rack and shoulder of highland lamb, basil crushed potatoes, glazed baby onions, olive jus  
*Saint-Joseph, Cote Sainte-Epine 2006*

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Cheese  
*Tawny Port, Warres 10 years*

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Valrhona dark chocolate & brandy soaked cherry mousse, vanilla Chantilly  
*Moscato Rosa, Prato delle rose 2008*

£60.00 per person 6-course tasting menu  
£98.00 per person to include matching wine

## Canapé Menu

<b>Savoury Canapes</b>	<b>Price per canapé</b>
Pork Rilette	£3.00
Smoked salmon, shallot, parsley and caper cone	£3.00
Foie Gras Mousse	£4.00
Tuna with a honey and mustard glaze	£4.00
Seared scallop and black pudding	£5.00
Deep fried Bocconcini	£4.00
Tartiflette	£3.00
Chilli and garlic Prawns	£5.00
Oyster champagne & cucumber	£4.00
Rare seared beef, beetroot and wasabi	£4.00
Carpaccio of Tuna, enoki, soy & mirin	£4.00
Pissaladerie (onion Tart)	£3.00
Chicken satay	£4.00



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### **Dessert Canapés**

Chocolate & Rum Truffles	£4.00
Lemon Meringue Tartlet	£3.00
Caramel & pecan Tartlet	£3.00
Petit cupcakes	£3.00
Hot Chocolate shots	£4.00
Creme Brulee	£3.00
Pistachio & almond Baklava	£3.00
Chocolate beetroot cake	£3.00
Coconut sago, lemon curd, oat crumb & coconut foam.	£4.00

**A choice of up to 5 canapés may be selected**

### **Optional extras:**

#### **Plateau de fruits de mer**

West Mersea rock oysters, King prawns,  
Cherrystone clams, Cornish Crab, cockles, Brown shrimps, Whelks, Winkles,  
Mayonnaise, lemon, shallot vinegar, rye bread  
Serves 3-4 pax as a grazing platter  
£40.00 per serving

Charcuterie platters £15.00 per platter

Pre dinner Canapés from £2.00 per bite

Cheese selection £8.00 per person

Selection of Tea & Coffees and Petit Fours £4.50 per person

#### **Side Orders**

£4.00 per serving

Haricots verts, leaf spinach, pommes purée, salade verte

(available on request on the evening or to pre order for your guests)

### **Sample Vegetarian Menu**

#### **Starter:**

Globe artichoke, wild mushroom duxelle, free range egg, sauce hollandaise

#### **Main course:**

Potato gnocchi, Jerusalem artichoke, hazelnuts and parmesan, herb and truffle salad

All prices are inclusive of V.A.T at 20%

A non discretionary 12.5% service charge will be added to your bill

**Please note : Items are subject to change**

**Parties up to 20 guests may have the full menu selection of either A or B or C  
Parties of 21 and above may select one starter, one main courses and one dessert**

**Please advise of any dietary requirements prior to the event**



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## Wine Tastings Experiences

### **Hosted by Nicolas Clerc, 2007 "UK SOMMELIER OF THE YEAR" RUIPART COMPETITION**

Our Wine Manager Nicolas Clerc, UK Sommelier of the Year 2007 and the winner of Best Wine List and Sommelier of the year at the Tatler Restaurant Awards 2010 will guide you and your guests through a tasting which can be bespoke to your specific requirements and expert level.

Wine tastings can take place as stand alone events or prior to a dinner or a standing reception with either canapés or food platters.

### **Introduction to a region, country or grape:**

Tasting of 6 wines, with all the techniques and tips to describe, smell and taste wines, focused around a pre chosen region, country or grape.

£50.00 per person of one hour with a maximum of 20 attendants.

### **Pre dinner wine experience:**

Perfect pre dinner experience any of the above tastings with 4 bottles including one sparkling. A great opportunity to select the best wines to accompany your meal.

£35.00 per person for half and hour to forty-five minutes with a maximum of 35 attendants.

### **Fine Wine tasting :**

Tasting of 6 bottles of wine celebrating Le Pont de la Tours extensive offering of fine wines, a real treat for wine lovers.

From £60.00 per person depending on quality and country one hour with a maximum of 20 attendants.

The above tasting can be tailored around your specific requirements and expert knowledge of your group. Some suggestions are as follows:

- General tasting
- A blind tasting
- Informal tasting
- Professional
- An interactive quiz



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## Terms and Conditions

### 1) Confirmation of booking

Bookings will only be regarded as confirmed upon receipt of signed terms, credit card guarantee and a £30.00 per person deposit . Should a minimum spend or room hire apply, the full minimum spend or room hire charge will be required as a deposit to confirm the reservation.

### 2) Cancellations

In the unfortunate circumstances that the Client has to cancel the confirmed booking at any time prior to the event the following conditions apply:

28 + days in advance the deposit will be refunded.

15-28 days in advance the deposit will not be deducted but will be transferable to another date within 3 months of the original booking. If another date cannot be found the deposit will be kept.

0-14 days in advance, the deposit will be charged.

48 hours the full menu price will be charged per person

In the event of a cancellation by the customer where Le Pont de la Tour has made arrangements for entertainment, equipment or otherwise all cancellation charges by outside contractors will be met by the customer.

### 3) Final numbers

We ask that final numbers be received no later than 48 hours in advance of your event. In the event that numbers are less than originally stated the last confirmed numbers will be charged, as produce will have been purchased.

### 4) Final Payment

We will require you to settle the bill in full at the end of your event. We are not able to offer account facilities.

### 5) Menu & Wine Selection

We ask for numbers above 20 that a set menu should be chosen from the recommended selection 14 days in advance. Special dietary requirements will be accommodated by prior arrangement.

Parties in excess of 12 guests are requested to select their wines before the function date in order to ensure that the correct vintage and quantities are stocked.

Please be aware that occasionally certain dishes and wines become unavailable at short notice due to difficulties of supply. In addition, the quality of produce delivered to us may not meet the approval of our Head Chef. In this event we will endeavor to provide you with a suitable alternative.

### 6) Other

The host assumes responsibility for any and all damages caused by themselves or their guests.

Only food or wines supplied by Le Pont de la Tour are permitted for consumption on our premises.

20% VAT is included in all prices.

12.5% discretionary service charge will be added to your bill.

Where a minimum spend applies this is exclusive of service at 12.5%.

In order to confirm your reservation and acknowledge that you understand and accept the above Terms & Conditions, please sign below.

Signed.....Date.....